

La Table du Château

It is with great joy that we welcome you to our dining room, the vibrant heart of the château, where a refined gastronomic table unfolds. Our establishment offers 45 seats indoor and 55 outdoor.

The room extends into a magnificent Belle Époque glass conservatory, offering a bucolic view of the gardens and flowerbeds of the outdoor terrace, La Broderie, nestled between flowers and shrubs.

We invite you to discover a menu that reflects the talent and commitment of every member of our team and our suppliers. A true culinary journey, combining French traditions with Asian and international influences, to offer a unique experience where the past and innovation meet in every dish.

We celebrate the rhythm of micro-seasons while honoring our rich gastronomic heritage, creating an eco-responsible culinary experience.

We take great pride in offering a warm atmosphere and attentive service, where every guest feels at home. Our passionate and dedicated team strives to create an unforgettable culinary experience, paying particular attention to every detail and offering personalized service.

We wish you a delightful moment, filled with discoveries and gastronomic pleasures. Our team is at your full disposal to accompany you throughout this exquisite interlude.

The same menu applies to all guests at the table.

Our restaurant welcomes you every day, except on Mondays, Tuesdays, and Sunday evenings.



Menu

Retour du Potager

02nd-04th March

39,00€

Available every weekday lunchtime from Wednesday to Friday

STARTERS OF YOUR CHOICE

PERFECT EGG

Celeriac, Parmesan, Hazelnuts

SMOKED HADDOCK RILLETTES

Toasted brioche, Pickled vegetables

DUCK FOIE GRAS

Passion fruit Jam, Citrus, Chinese Cinnamon, Brioche

MAIN COURSES OF YOUR CHOICE

BLACK POLLOCK

Green beans, Grenaille potatoes with parsley

IBERIAN PORK PLUMA

Ramen broth, Soft-boiled egg, Sesame, Spring onions

CREAMY RISOTTO

Asparagus, Parmesan, Pine nuts

DESSERTS OF YOUR CHOICE

PASSION FRUIT & MANGO PAVLOVA

SNICKERS TARTLET WITH CARAMEL AND PEANUTS

BERGAMOT, ALMOND & VANILLA ENTREMET



Menu en Cinq Temps

76,00€

Available every evening during the week as well as on weekends

AMUSE - BOUCHE

Arctic Char, Lychee, Radish

MATURED BEEF

Smoked Eel, Beetroot, Samphire

CARABINERO

Homemade Ricotta, Chorizo, Sea Grapes

HADDOCK

Peas, Buddha's Hand, Hollandaise Cloud

CRAB

Laksa Soup, Coconut, Thai Coriander

ARCTIC CHAR

Celery, Black Garlic, Sesame

OR

BASQUE PIG

Suyuk Style, Shellfish, Cabbage

PRE DESSERT

PEAR

Jasmine, Vanilla, Tapioca Pearls



Menu en Sept Temps

97,00€

Available every evening during the week as well as on weekends

AMUSE - BOUCHE

Arctic Char, Lychee, Radish

MATURED BEEF

Smoked Eel, Beetroot, Samphire

CARABINERO

Homemade Ricotta, Chorizo, Sea Grapes

HADDOCK

Peas, Buddha's Hand, Hollandaise Cloud

CRAB

Laksa Soup, Coconut, Thai Coriander

ARCTIC CHAR

Celery, Black Garlic, Sesame

AND

BASQUE PIG

Suyuk Style, Shellfish, Cabbage

PRE DESSERT

PEAR

Jasmine, Vanilla, Tapioca Pearls



Menu Dégustation De la Chef

*Available every evening during the week as well as on
weekends*

108,00€

INSPIRATION OF THE WEEK

